

sunday brunch £39

choice of free flowing white wine, red wine or Prosecco while dining
add £15 per person

please note that the entire table must choose the same menu

choose a maximum of three small dishes and one flesh per person

small dishes

MISO SOUP
tofu, wakame, spring onion

KOREAN FRIED WINGS
spicy sour sauce, sesame

CALIFORNIA ROLL
crab, avocado, cucumber

SALMON AVOCADO ROLL
asparagus, daikon cress

MIXED SEAFOOD CEVICHE
citrus, chilli, cucumber

CHICKEN YAKITORI
shichimi pepper

FRIED SQUID
japanese pepper, lime

SALMON SASHIMI
2 pieces

flesh and buns

1/2 SPATCHCOCK CHICKEN
spicy citrus miso (carrot pickle)

CRISPY DUCK LEG
plum sauce (beetroot pickle)

CRISPY PIGLET BELLY
mustard miso (apple pickle)

PORTOBELLO MUSHROOMS
wasabi mayo (cabbage & tomato pickle)

all the above are served with lettuce, cucumber and buns

desserts

DONUTS AND SOBACHA CREME BRULEE
for the table

please note that due to a restriction in our lease, we can not provide any food or drink to take away
please be aware that your table is limited to 2 hours from the time of the booking

twitter @fleshandbuns

A discretionary service charge of 12.5% will be added to all bills. Our food may contain nuts, seeds and shellfish. Please let us know if you have any allergies.

sunday brunch £46

choice of free flowing white wine, red wine or Prosecco while dining
add £15 per person

please note that the entire table must choose the same menu
(select from either menu)
choose a maximum of three small dishes and one flesh per person

small dishes

MIXED SASHIMI SET
3 pieces each of tuna, salmon, yellowtail

SOFTSHELL CRAB
jalapeno mayo

SPICY TUNA ROLL
chives, chilli, pickle

YELLOWTAIL SASHIMI
lime soy, green chilli, granita

SOFTSHELL CRAB ROLL
jalapeno mayo, chives

GRILLED BROCCOLI
orange miso, sesame

flesh and buns

AUS GRAIN-FED RIB EYE STEAK (200g)
bbq sauce (red onion & shiitake pickle)

AUS GRAIN-FED SIRLOIN STEAK (200g)
bbq sauce (red onion & shiitake pickle)

WAGYU RUMP STEAK (200g) *
korean dipping sauce (cucumber pickle)
(£12 supplement)*

SALMON TERIYAKI
lemon, sea salt (pickled cucumber)

MISO GRILLED AUBERGINE
sesame (carrot pickle)

all the above served with lettuce, cucumber and buns

desserts

S'MORES AND CHOCOLATE FONDANT
for the table